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National Dairy Standard - Canned Complementary Foods

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Canned Complementary Foods for Infants and Young Children" as SPS/N/CHN/141. This standard relates to the quality specifications of these milk products. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

Executive Summary:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Canned Complementary Foods for Infants and Young Children" as SPS/N/CHN/141. This standard relates to the quality specifications of these milk products. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

According to the WTO notification, "This standard applies to the production, circulation, supervision and management of canned complementary foods for infant and young children. It specifies the product categories, technical requirements, testing methods, labeling, packaging, transportation and storage requirements for canned food intended for infants and young children older than six months."

Thanks go to the consortium of industry and 3rd country Embassies in Beijing for their assistance in translating and reviewing this standard.

This report contains an UNOFFICIAL translation of National Standard on Canned Complementary Foods for Infant and Young Children.

General Information:

BEGIN TRANSLATION ICS 67.040 C

> GB National Food Safety Standard GB 10770—×××× Replacing GB 10775-1989, GB 10776-1989, GB 10777-1989 GB 10778-1989, GB 10779-1989, GB 10780-1989

Canned complementary foods for infant and young children

Draft for Comment

Issued on xx-xx-xxxx

Implemented on xx-xx-xxxx

Issued by the Ministry of Health

of the People's Republic of China

Preface

This standard is adopted according to the part of Codex Standard 73-1981 <u>Codex Standard for Canned Baby Food</u>; Protein requirements in sections 5.3.1 and 5.3.2 refer to COMMISSION DIRECTIVE

96/5/EC of 16 February 1996 on processed cereal-based foods and baby foods for infants and young children (Text with EEA relevance).

This Standard is the integration of GB10775-1989, "Supplementary foods for infants and young children Apple paste", GB 10776-1989 "Supplementary foods for infants and young children Carrot paste", GB10777-1989 "Supplementary foods for infants and young children Meat paste", GB10778-1989 "Supplementary foods for infants and young children Bone Paste", GB10779-1989 "Supplementary foods for infants and young children Chicken Vegetable Paste", GB10780-1989 "Supplementary foods for infants and young children Tomato Juice". This Standard replaces GB 10775-1989, GB 10776-1989, GB 10777-1989, GB 10779-1989 and GB 10780-1989.

Comparing with previous six National Standards, major changes have been made as follows:

—Integrate the above six standards to one, titled as "Canned complementary foods for infant and young children";

—Revise the clauses in this standards.

The edition status of standards replaced by this standard are as follows:

——GB 10775-1989;

——GB 10776-1989;

——GB 10777-1989;

——GB 10778-1989;

——GB 10779-1989;

——GB 10780-1989.

Canned complementary foods for infant and young children

1 Scope

This Standard specifies the product category, technical requirements, testing methods, labels, packaging, transportation and storage of canned food for infant and young children of 6 months and onward.

This Standard applies to production, circulation and administration of Canned complementary foods for infant and young children.

2 References Standard

The following standards contain provisions which, through reference in this text, constitute provisions of this Standard. For dated reference, subsequent amendments to, or revisions of, any of these publications do not apply (excluding the contents corrected). However, the parties to agreements based on this standard are encouraged to investigate the possibility of applying the latest editions of the standards. For undated references, the lastest edition of the normative document referred to applies.

GB 2760	Hygienic Standards for Uses of Food Additives
GB 4789.1	Microbiological Examination of Food Hygiene – General Principles
GB 4789.15	Microbiological Examination of Food Hygiene – Detection of Mold and Yeast
GB 4789.26	Microbiological Examination of Food Hygiene – Examination of Commercial Sterilization of Canned Food
GB 5009.1	Methods of food hygienic analysis – Physical and chemical section—General principles
GB 5009.5	Determination of Protein in Foods
GB 5009.6	Determination of Fat in Foods
GB 5009.11	Determination of Total Arsenic and Abio-Arsenic in Foods
GB 5009.12	Determination of Lead in Foods
GB 5009.16	Determination of Tin in Foods
GB 5009.17	Determination of Total Mercury and Organic-mercury in Foods
GB 5009.33	Determination of Nitrite and Nitrate in Foods
GB XXXX	Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Infant Formula and Dairy Foods

GB 5479	Standards for Drinking Water Quality
GB 10765	Infants Formula
GB10786	Analytical methods of canned food
GB 13432	General standard for the Labeling of Prepackaged Foods for Special Dietary Uses
GB 14880	Hygienic Standard for the Use of Nutritional Fortification Substances in Foods
QB 3600	Labels, Packaging, Transportation and Storage of Canned Foods

3 Terms and Definitions

The following terms and definitions are applicable to this Standard.

- 3.1 Infants: Refer to persons of 0 to 12 months old.
- 3.2 Young Children: Refer to persons of 12 to 36 months old
- 3.3 Canned Complementary Foods for Infant and Young Children: Refer to foods made through raw materials pretreatment, filling, sealing, sterilization or aseptic filling to achieve commercial sterilization and can be storage in a normal temperature, which are applicable to normal infants of 6 months old and onward.

4 Product Categories

It was classfied as three categories according to texture status.

- 4.1 Mash (Paste) Canned Foods: Mash (Paste) canned foods for infant and young children which do not need to be masticatory before swallow
- 4.2 Grain Canned Foods: Refer to a medium thin thick grain canned food for infant and young children which contains shivers little than 5mm. It should ensure that the size of shivers will not cause baby's swallow trouble.
- 4.3 Juice Canned Foods: Refer to canned foods for infant and young children in liquid form.

5 Technical Requirements

5.1 Requirements for Raw Materials

- 5.1.1 The raw materials should comply with the relevant national or industrial standards, should ensure infant and young children's safety and meet its nutrition needs. Those materials used should not harm to infant and young children's nutrition and health.
- 5.1.2 The processing water which contacts with products directly should be compliance with the requirements of GB 5479.
- 5.1.3 Raw materials treated by irradiation should not be used.
- 5.1.4 Raw materials of carcass, poultry and fish should remove bone and other materials which are not suitable for infant and young children; raw materials from plant should remove crude fiber when necessary.
- 5.1.5 Raw materials of fruits and vegetables and processed products should be used in high grade; raw materials of carcass, poultry and fish and processed products should be used in high quality fresh or frozen.

5.2 Sensory requirement

The color, odor, smell and texture of the product should meet the requirement of quality of relevant products. It should not contain visible foreign bodies; it should not contain bone and thorn which are not suitable for infant and young children.

5.3 Product Requirement

- 5.3.1 If carcass, poultry, fish or pluck is the only ingredient except water in the product or is the only resource of protein, the content of above ingredients should not be less than 40% of the total weight of product; the content of protein in the product should not be less than 1.7 g /100 kJ (7g/100kcal).
- 5.3.2 If products are produced by carcass, poultry, fish or pluck mixed with fruit or vegetable separately (or in combination), the content of the most ingredient, such as carcass, poultry, fish or pluck, should not be less than 80% of the total weight of product, the content of protein in the product should not less than $0.7 \, \mathrm{g} / 100 \, \mathrm{kJ}$ ($3 \mathrm{g} / 100 \mathrm{kcal}$).
- 5.3.3 Products which contain meat ingredients, such as carcass, poultry, fish or pluck, the content of fat should not exceed 1.4 g /100 kJ(6g/100 kcal).
- 5.3.4 Chemically modified starch should not be used.
- 5.3.5 Total sodium in the product should not be more than 200mg / 100g; sodium chloride should not

be used in fruit product.

- 5.3.6 Products should not be treated by irradiation.
- 5.3.7 Seasoning should not be used.
- 5.3.8 Hydrogenated oil and fat should not be used.
- 5.3.9 Honey should not be used.
- 5.4 Hygienic requirements
- 5.4.1 Index for contaminants

Index for contaminants in the products should meet the specification of Table 1.

Table 1 Index for Contaminants

Item	Index			
Lead, mg/kg Aquatic product and liver canned foods for infant and young children				
_ ≤	0.30			
Other canned foods for infant and young children \leq	0.25			
Inorganic-Arsenic, mg/kg Aquatic product and liver canned foods for infant and young				
children ≤				
Other canned foods for infant and young children \leq				
Total Mercury, mg/kg ≤	0.02			
Tin [⊙] , mg/kg ≤	50			
Nitrate (based on NaNO3), mg/kg ≤	200			
Nitrite (based on NaNO2) ^② mg/kg ≤	4			
Determination of tin is only limited to the products packed with tin can Determination of nitrite is not applicable for Soya based canned foods for infant and young children				

5.4.2 Index for Microorganisms

Index for Microorganism should be compliance with Commercial Sterilization of Canned Food, mould index of tomato juice product should meet the specification of Table 2.

Table 2 Index for Mould

Item	Other Information	Index
Mold / (% visual field)	tomato juice	≤ 40

5.5 Food Additives

Food additives that can be used should comply with relavant provisions in GB 2760.

5.6 Nutrient compounds

Source of the nutrient compounds that can be used should comply with GB14880.

6 Detection method

- 6.1 Sensory requirement: Determined according to the method specified in GB 10786.
- 6.2 Energy density: Calculated according to the method specified in GB 10765.
- 6.3 Lead: Determined according to the method specified in GB 5009.12.
- 6.4 Inorganic arsenic: Determined according to the method specified in GB 5009.11.
- 6.5 Total mercury: Determined according to the method specified in GB 5009.17.
- 6.6 Tin: Determined according to the method specified in GB 5009.16.
- 6.7 Nitrate/nitrite: Determined according to the method specified in GB 5009.33.
- 6.8 Protein: Determined according to the method specified in GB 5009.5.
- 6.9 Fat: Determined according to the method specified in GB 5009.6.
- 6.10 Sodium: Determined according to the method specified in GB XXXX.
- 6.11 Commercial Sterilization: Determined according to the method specified in GB 4789.26.
- 6.12 Mold: Determined according to the method specified in GB 4789.15.

7 Labeling, packaging, transportation and storage

7.1 Labels

- 7.1.1 Label contents should comply with GB 13432.
- 7.1.2 On the label, applicable infant age and instruction for use should be indicated.
- 7.1.3 On the label, intake notes should be clearly indicated: e.g. "It is better to eat out at one time"; or it should declare scientific storage conditions and maximum storage time for those cannot be eaten out at one time.
- 7.1.4 Contents of original fruit and vegetable juice or slurry should be indicated on the label of juice canned food.
- 7.2 Packaging, Transportation and Storage
- 7.2.1 Packaging materials of the products should meet the requirement of hygienic standard and related

regulations; the dope inside product lid should be safe and no potential food safety issues; the lid sealant of product (airproof gasket) should be compliance with the related hygiene standards of packaging materials.

7.2.2 Packaging, Transportation and Storage should meet the requirements of QB 3600.